



BANANAS FOSTER FRENCH TOAST CASSEROLE

FROM CHEF BRENDAN KREBS

Ingredients for French toast

1 loaf sliced brioche bread
½ cup butter
1 cup packed brown sugar
1tsp cinnamon
½ tsp nutmeg
¼ cup white sugar
1 cup heavy cream
6 eggs
1 tsp vanilla extract
1 tsp rum extract

Directions:

In small pan melt the butter, with cooking spray, spray the sides and bottom of a 13x9 baking dish then pour the butter into the baking dish sprinkle brown sugar evenly over the melted butter. Lay slices of bread over sugar and butter. In a bowl mix together cream, eggs, white sugar, cinnamon and nutmeg. Pour the egg cream mixture evenly over bread cover and refrigerate overnight.

In the morning remove casserole from refrigerator and preheat oven to 425. If bread looks a little dry beat together ¼ cup cream or milk and 1 egg and pour over bread. Bake 25-30 minutes, until golden brown. While casserole is baking, prepare the banana topping

Bananas Foster Topping:

4 bananas sliced
1 cup brown sugar
½ cup butter
1/8 cup water
½ tsp rum extract
1/8 cup powdered sugar

Directions:

In a small sauce pan add water and brown sugar and melt the sugar. Stirring gently a few times. When sugar is melted and slightly thickened, add butter, extract and bananas and stir for 30- 40 seconds,

Cut casserole into 6 squares, remove from pan and serve with banana topping, and a sprinkle of powdered sugar, you can also top with whipped cream if desired.